

Pizza Calzones



Preparation Time: 10 minutes

Ready In Time : 22 minutes

Serves: 4

Essential Equipment

Rolling pin
Small knife
Mixing bowl
Can opener
Measuring cups
Measuring spoon
Baking sheet



Gather Ingredients

1 can (235 g) refrigerated crescent dinner rolls
16 slices pepperoni
1 cup *Kraft Mozzarella Finely Shredded Cheese*
1/3 cup *Primo Pizza Sauce*
2 Tbsp. *Kraft 100% Parmesan Grated Cheese*

Do This First

Preheat oven to 375°F

Simple Steps

- 1 Unroll crescent dough and separate into 4 rectangles. Place on lightly floured surface; press small holes together to seal. Roll out each piece of dough to 7x5-inch rectangle with rolling pin.
- 2 Arrange 4 pepperoni slices on each dough rectangle, leaving a 1/2-inch border around all sides.
- 3 Mix mozzarella cheese and pizza sauce together. Spread sauce evenly over pepperoni.
- 4 Fold each rectangle in half; seal edges with a fork. Sprinkle evenly with Parmesan cheese. Place on baking sheet
- 5 Bake for 12 minutes or until golden brown. Cool 5 minutes.

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Try one of these different flavours

1 Tex-Mex Calzones:

Omit Parmesan cheese. Prepare as directed, substituting 8 slices shaved smoked turkey breast for the pepperoni and salsa for the pizza sauce.

2 Veggie Lover's Calzones:

Omit Parmesan cheese. Prepare as directed, substituting 8 slices shaved smoked turkey breast for the pepperoni and *Philadelphia* Spreadable Cream Cheese for the pizza sauce. Add 1/2 cup shredded carrots to the filling.

3 Ham and Cheddar Calzones:

Omit Parmesan cheese. Prepare as directed, substituting 8 slices shaved smoked ham for the pepperoni, *Kraft* Double Cheddar Shreds for the mozzarella cheese and *Miracle Whip* Dressing for the pizza sauce.

